

# The Broad Street Grille

## Lunch Menu

### The Broad Street Grille Complete Lunch

Our answer to the best express lunch in Chattanooga

We work with local farms and producers to deliver the highest quality products available.

The chilled buffet has an offering to include fresh crisp greens, local garden vegetables, and a full array of salad bar toppings, daily sandwich offering, three daily changing composed salads as well as our imported and domestic farm house cheese board.

Our hot offerings change daily, we offer two entrees, house made soups, fresh pasta dishes, seasonal vegetables. Brother John Rolls from Niedlove's Breadworks and sweet butter.

Finish off your meal with a warm southern cobbler or crisp, assorted fresh baked pastries to include cheesecakes, tortes, tarts, banana pudding martini's, pecan diamonds and much more.

The Broad Street Grille's Complete Lunch come with your choice of non-alcoholic drink.

Complete Lunch/Drink/Tax \$10.00 per person

### All Day Dining Ala Carte Selections

#### Pizza Selections

<b>Blackened Chicken</b> /Creole Sauce, Caramelized Onions & Peppers, Smoked Gouda	<b>\$10</b>
<b>Margherita Pizza</b> /Local Tomatoes, Lee & Gordon Hydroponic Basil, Mozzarella	<b>\$9</b>
<b>Classic Pepperoni</b> /Mozzarella Cheese	<b>\$10</b>
<b>Buffalo Chicken Pizza</b> /Fried Chicken, Suck Creek Wing Sauce, Mozzarella & Crumbled Blue Cheese	<b>\$11</b>
<b>Link 41 Sausage Pizza</b> /Link 41 Baconage & Italian Fennel Sausage, Caramelized Onions	<b>\$11</b>

#### Foundry Appetizers

<b>House Made Potato Chips</b> /Caramelized Vidalia Onion Dip	<b>\$6</b>
<b>Foundry Wings</b> /Suck Creek Wing Sauce, Creamy Black Pepper Maytag Dressing	<b>\$10</b>
<b>Blackened Chicken Quesadilla</b> /Peppers & Onions, Tabasco Sour Cream, Salsa	<b>\$8</b>
<b>Daily chef's selection cheese tile</b> / Grilled Niedlov's Cranberry-Pecan Bread, Honey, Nuts	<b>\$11</b>
<b>Chorizo cheddar fondue</b> /Link 41 Spanish Chorizo Warm Tortillas	<b>\$7</b>

#### Lite Fare

<b>Soup of the day</b>	<b>\$4/\$5</b>
<b>Classic Caesar salad</b>	<b>\$7</b>
<i>Grilled Marinated Chicken or Salmon Caesar Salad</i>	<b>\$12/\$14</b>
<b>Southern Wedge Salad</b>	<b>\$8</b>
<i>Tomatoes, Link 41 Cured Bacon, Spiced Pecans, Black Pepper Maytag Dressing</i>	
<b>Foundry burger</b>	<b>\$10</b>
<i>Apple Wood Smoked Bacon, Sharp cheddar, Garlic Aioli, Lettuce, Tomatoes, Bistro Fries</i>	
<b>Chipotle Chicken Panini</b>	<b>\$8</b>
<i>Boars Head Chicken, Bacon, Chipotle Aioli, Smoked Gouda, Ciabatta Bread, Bistro Fries</i>	
<b>Skillet Seared Crab Cake Sandwich</b>	<b>\$13</b>
<i>Tasso Remoulade, Niedlov's Roll, Lettuce, Tomato, Bistro Fries</i>	
<b>Barbecued Grilled Chicken Sandwich</b>	<b>\$9</b>
<i>Apple Wood Smoked Bacon, Spicy Suck Creek BBQ Sauce, Sharp Cheddar, Bistro Fries</i>	

*Executive Chef: Matt Pinner*

*Executive Sous Chef: Adam Roe*

*Dining Room Supervisor: Britania Coble*